



Eric Ducellier

NATIONALITY: French

CIVIL STATUS: Married

BORN IN: 07/15/1970

E-MAIL: eric-duc@outlook.com

COMPETENCES

- Responsible
- Autonomous
- Born Leader
- Creative
- Excellent Self presentation
- Strong relational potential
- Negotiator
- Pedagogue
- Speak and write fluently in French and English
- Facility of comprehension
- Work in team or solo
- Fast faculty of adaptation and orientation
- Data processing knowledge
- HACCP Knowledge
- Mobile Geographically
- Web site: <http://frenchyfrenchy4.tumblr.com>

PROFESSIONAL EXPERIENCES

09/2020 – TODAY: EXECUTIVE BAKERY CHEF

Bakery Cafe Delifrance Kuala Lumpur Malaysia www.Delifrance.com

Executive Bakery Chef Role To Open the First Flagship Bakery cafe Restaurant of DeliFrance Malaysia in Kuala Lumpur, To develops New Bakery range and freshly baked produces all day around Baking, Pre Opening – Opening -Post Opening task, to Leads a Extensional Project into Malaysia states for others scheduled shop's opening's further.

To Training and Coaching Staffs .

01/2017 – 08/2020

EXPERT ADVISOR BAKERY PASTRY

INDEPENDENT CONSULTANT FREE LANCE BAKERY-PASTRY CHEF, FOR MISSIONS SUCH AS FOR OPENING SUPPORT IHG CROWNE PLAZA VIENTIANE, REFURBISH EQUATORIAL HOTEL PENANG MALAYSIA, OPENING SUPPORT PULLMAN MANDALAY MYANMAR ETC.. RECRUITMENT OF CHEFS FOR ORGANIZATIONS, SUPPORTING OPERATIONS FOR HOTELS, TRAINING STAFF CHEFS, COACHING, ORGANIZE & MAXIMIZE THE PRODUCTION, DEVELOP NEW RECIPES FOR BREAKFAST & BUFFET, DISPLAY SET UP AND ASSIST ON A DAILY BASIS EXECUTIVE CHEFS ON THEIR OPERATIONS ..

07/2015- 12 /2016

SENIOR MANAGER PASTRY-BAKERY CHEF CORPORATE OFFICE CHINA GC INTERCONTINENTAL HOTELS GROUP

Base Head Office Shanghai China P-R Corporate Chef Pastry-Bakery, covered regional area China Greater-Inner Mongolia-Hong Kong – Macao – Taiwan. To Manage Pastry Bakery départements in a Hôtels branded of the entire China + 255 Property, To Training, To Coaching support, Develop Standard for Hôtels Brand, support Opening Hôtels, Develop Chef's Skills, chefs Programs, Generated Revenues, Menu développement.

10/2013 – 06/2015

Executive Bakery Chef IHG Intercontinental Hotels Group .

At InterContinental Global Center 5* Chengdu, Sichuan Province China. Web-site:

http://www.ihg.com/intercontinental/hotels/gb/en/chengdu/ctuc/hoteldetail?cm_mmc=GoogleMaps-_-ic-_-CNEN-_-ctucic

Pre-Opening - Opening, The Intercontinental Global Center, The New IHG Global Center 5* , is located Inside the Century Global Center "World largest standalone Structure" is a New features 990 luxury rooms & suites + 3 Restaurants & Lounge. To Setting up a Central Kitchen Bakery-Pastry to support and to supply IHG Hôtels Brandt Name in Chengdu City, Including Premium Produces. Opening made March 4, 2014. Lead 20 staffs. The World largest standalone Structure by Nestlé Project, 500 meters long, 400 meters wide and 100 meters high, it's a massive enough to hold 20 Sydney Opéra House or three Pentagones, Global Center Chengdu is 200 000 m² Ground.

07/2010 – 06/ 2013

Executive Chef Baker - Pastry - At Centara Hotel 5* Phuket Thailand

Web-site: www.centarahotelsresorts.com

Pre -Opening and Opening Stage 380 Rooms & Suites + Setting up of a Central Kitchen for deliver Two 5* Hotels and 4*Hotels total rooms of 2500, to set out Recipe, cost, find supplier, ingredients, develop new lines of produces, testing produces, set out the plan and training of my team 12 Baker's and 4 pastry's and Pastry Chef, Trial Around Hotel prior Opening, setting the Work Team, improve quality produces Daily, managing staff, schedule hours working, stock, annual leave etc. Produce Bread and Pastry all level. Making Bread For Maree Restaurant (Italian) Voted Best Restaurant in Thailand for year 2012.

07/2009 - 06/2010

Chef Baker - Consulting Business Being Employed By the Company

Pre-Opening and Opening Stage Peninsula Hotel 5* Shanghai China Asia 235 Rooms & Suites Biggest Suites in Asia including 2 Ballrooms.

5 Restaurants, Roof Top Restaurant and the famous signature The Lobby - feature of Each Peninsula Hotel

Website: www.peninsula.com/Shanghai/en/default.aspx

This Hotel have the Most Famous Suites in China High Quality Service Worldwide Including the World Wide Signature Feature of Each Peninsula "The Lobby" Afternoon Tea.

Pre-opening Stage and Soft Opening including Grand Opening of 18 October 2009

To set out Recipe, cost, find supplier, ingredients, develop new lines of produces, testing produces, set out the plan and training of my team 7 Bakers on a phase of the Pre-opening Stage, setting the Work Team, improve quality produces Daily.,

06/2008 - 06/2009

Chef Baker - Lisboa Hotel & Grand Lisboa Hotel 5* Macau, 650 Rooms 4 Ballrooms.

Company name Lisboa Hotel LTD Website: www.hotelisboa.com

This Hotel have the Most Famous Restaurant Robuchon Joel a Galera Hotel Lisboa 5* Macao 3 Stars Michelin Top 10 Best French Restaurants in a world 2008.

Web-site: www.joel-robuchon.com

To set out plan and control the work of my team 32 Bakers including full brigade.

Making French mini Baguette for Robuchon Joel a Galera and bread for Don Alfonso Restaurant at Grand Lisboa.

05/2007 - 05/2008

Chef Baker - The Taj Hotels, Bombay India Hotel 5*

Leading Hotel of the World 690 Rooms 3 suite executive 1 suite executive President Rooms 4 Ballrooms number one in Asia and 7 in a world for Food. Voted by the Conde Nast Traveler Best Hotel in a World for Food Gold list 2008

www.cntraveller.com/GoldList/2008 This Hotel Was Hosted by President of USA , France, Italia, Mexico and all over the world Celebrity Show Biz Hollywood. This hotel is number one in Asia for food Quality produce and number 7 in a world.

2003 - 12/2006

Chef Baker – Chef Baker Instructor, Le Cordon Bleu School in Seoul, South Korea

Website: www.lecordonbleu.com

I gave instruction in the basic and higher bakery levels (working with Leaven Bread) and basic Pastry.

I set up a higher program for the school wish I work.

Special demonstrations:

- Sheraton Walker Hill Five Star Hotel, Seoul, South Korea.
- The Westin Chosun Hotel Five Star Hotel, Seoul, South Korea.
- Pan Pacific Five Star Hotel, Singapore, South Asia.
- Was interviewed and had picture taken for a professional bakery magazine

1997 – 2003

Chef Baker Manager – HOD Bakery/ pastry, Mollie's Stone Market San Francisco, USA

Development of new high quality products. Responsible for the production with more than 50 varieties of bread.

1992 - 1997

Chef Baker - Premiere Moisson Montreal QC Canada

Responsible of Bakery Dep't using oven Wood made leaven Bread Natural fermentation

1990 - 1992

Baker - Hug Bertrand. Devellier. Switzerland.

EDUCATION

- Certified Professional Baker graduate Session 1988 in France.
- Hotel school in Besancon France graduate higher secondary study
- 1984 - 1986: Training as a Baker at Mr. Catto Jean-Jacques 25230 Seloncourt, Doubs France
- 1986 - 1988: Training in bakery at Mr. Bourcet Bernard, Montbeliard, Doubs, France
- Obtaining the CAP Baker
- 1988 - 1989: Military service with the RLA (Moselle) France

PERSONALITY

- I am an honest person, very serious.
- I am a person who supports human values and who respects property and other people
- I like football, biking and all water sports
- I also have a passion for technology, including the Internet
- I am very interested to understand the culture and the customs of the country which I live